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Improvement of the foam stability of pilsner reference beer, after addition of hop pectin (from bines and cones), commercial pectin (100%) and montol (100%)

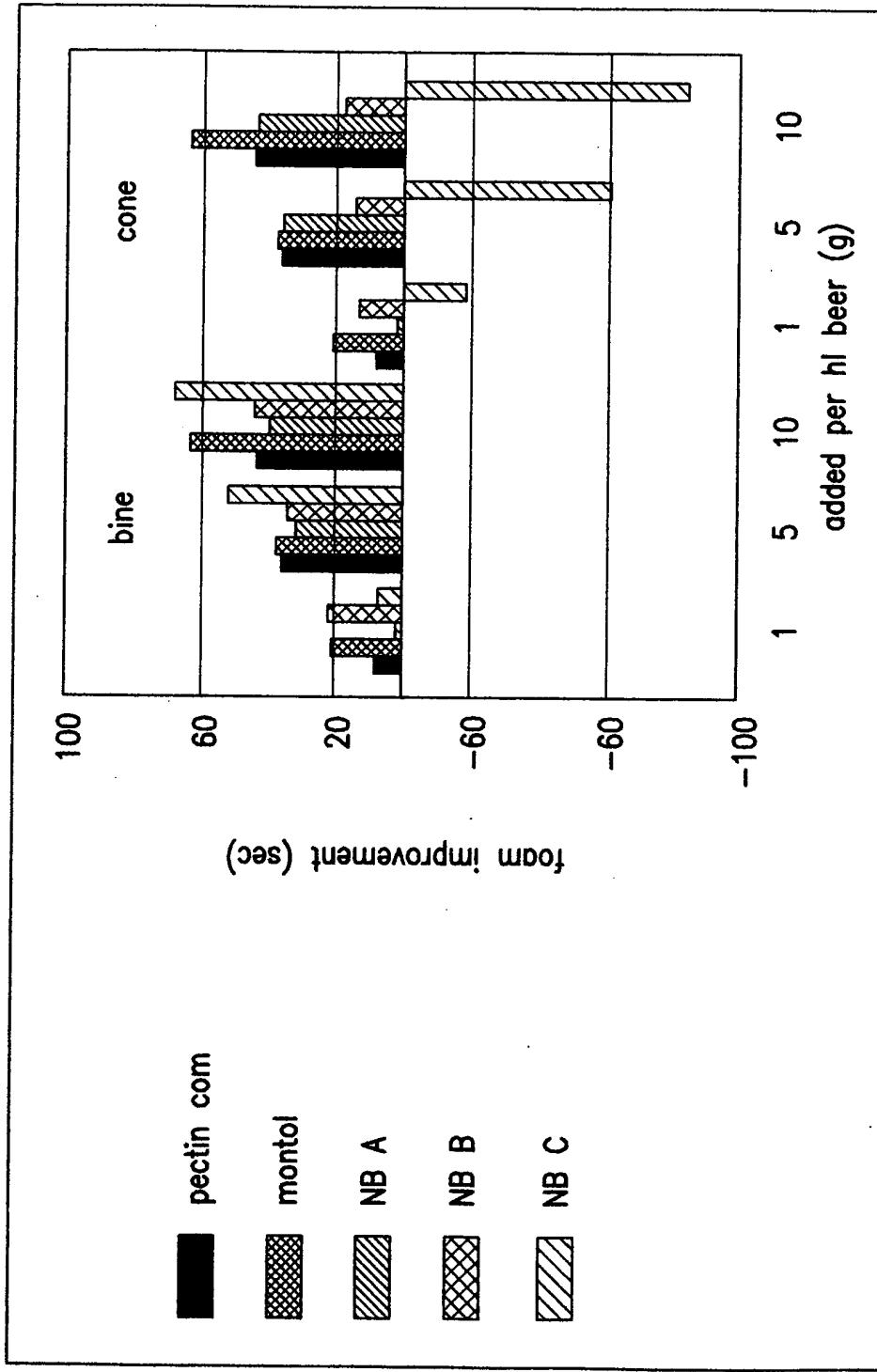


FIG. 1

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Purity (AUA contents) of the pectin fractions isolated from hops
(bines, cones and waste)

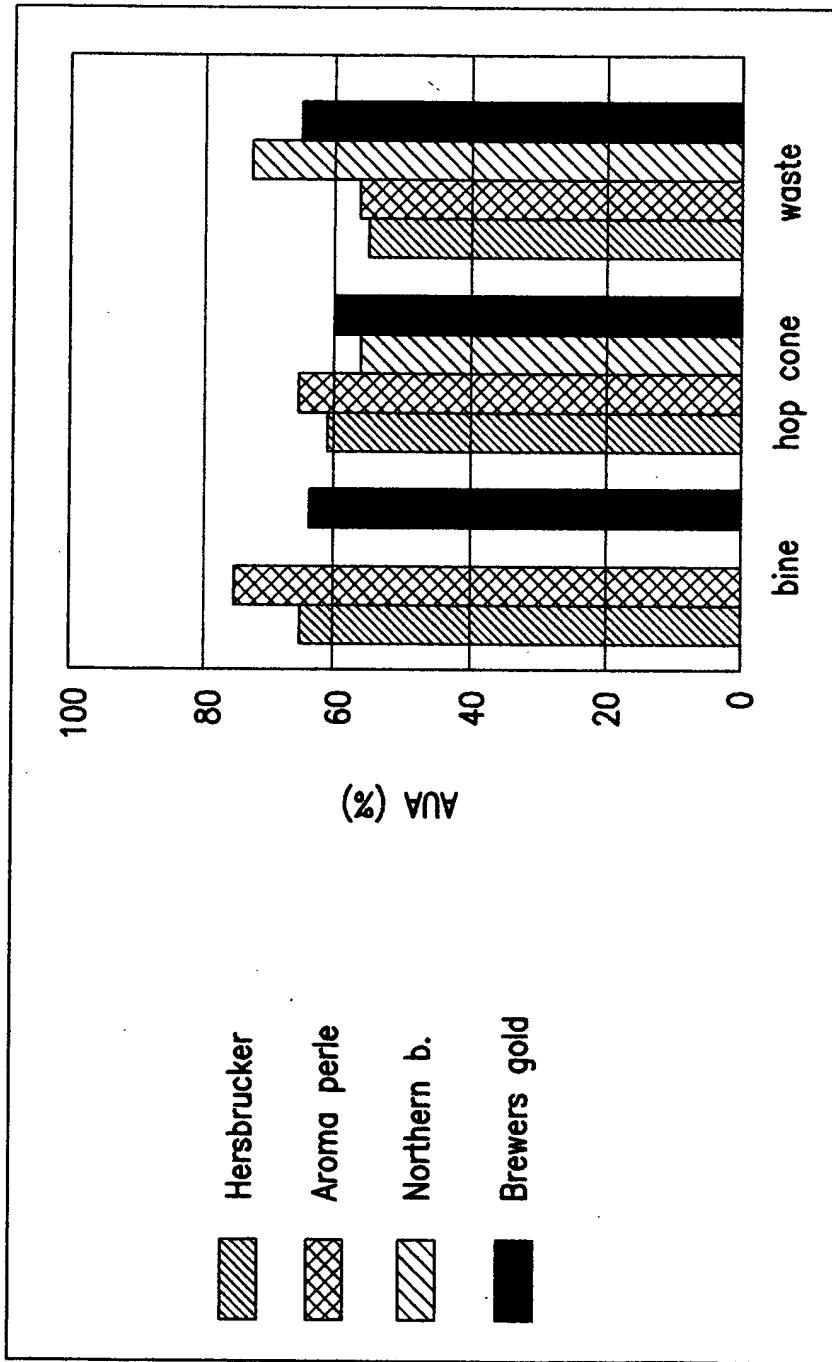


FIG. 2

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Improvement of the foam stability of pilsner reference beer after addition of hop pectin from waste and montol (60%)

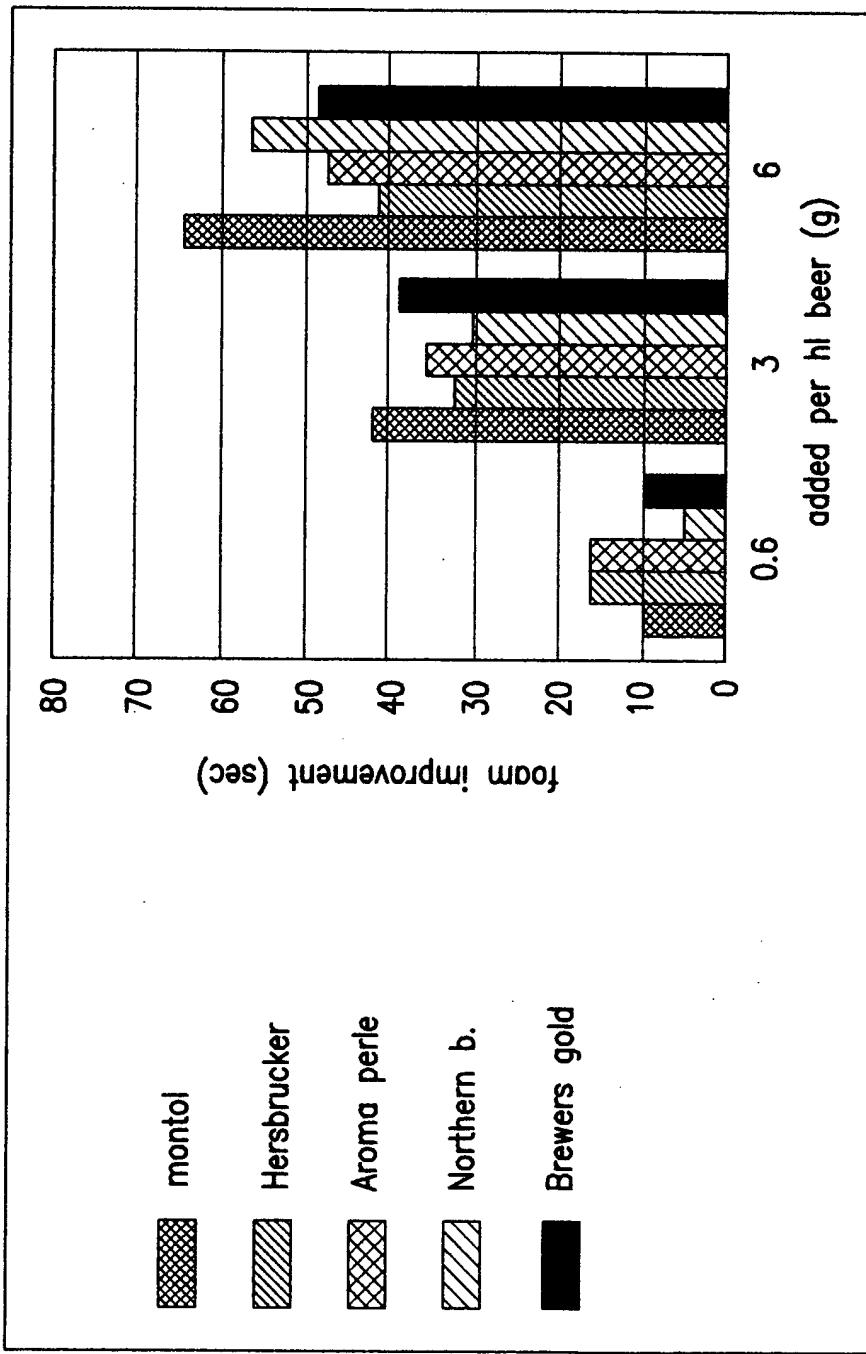


FIG. 3

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Improvement of the foam stability of pilsner reference beer
after addition of hop pectin from bines and montol (60%)

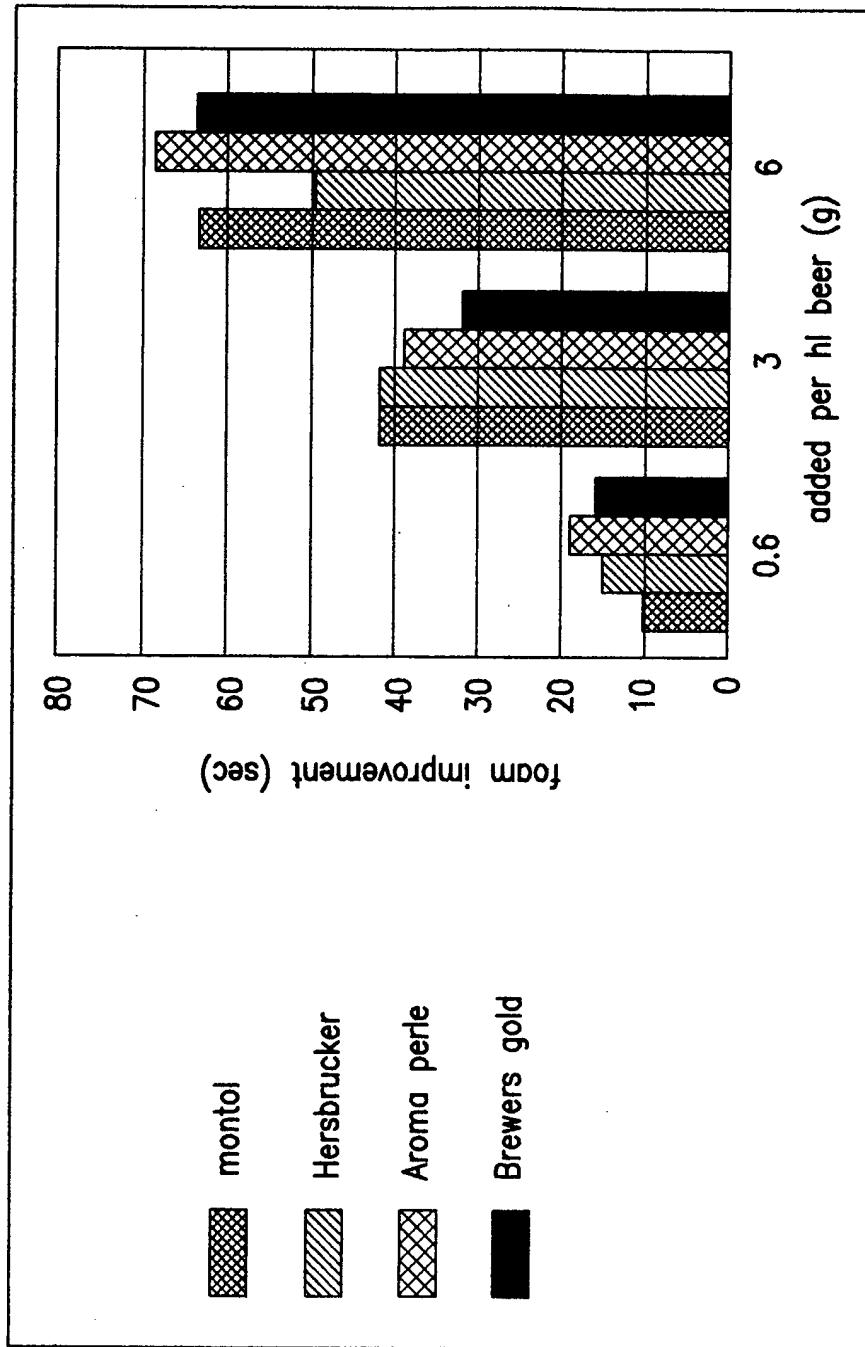


FIG. 4



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Improvement of the foam stability of pilsner reference beer
after addition of hop pectin from cones and montol (60%)

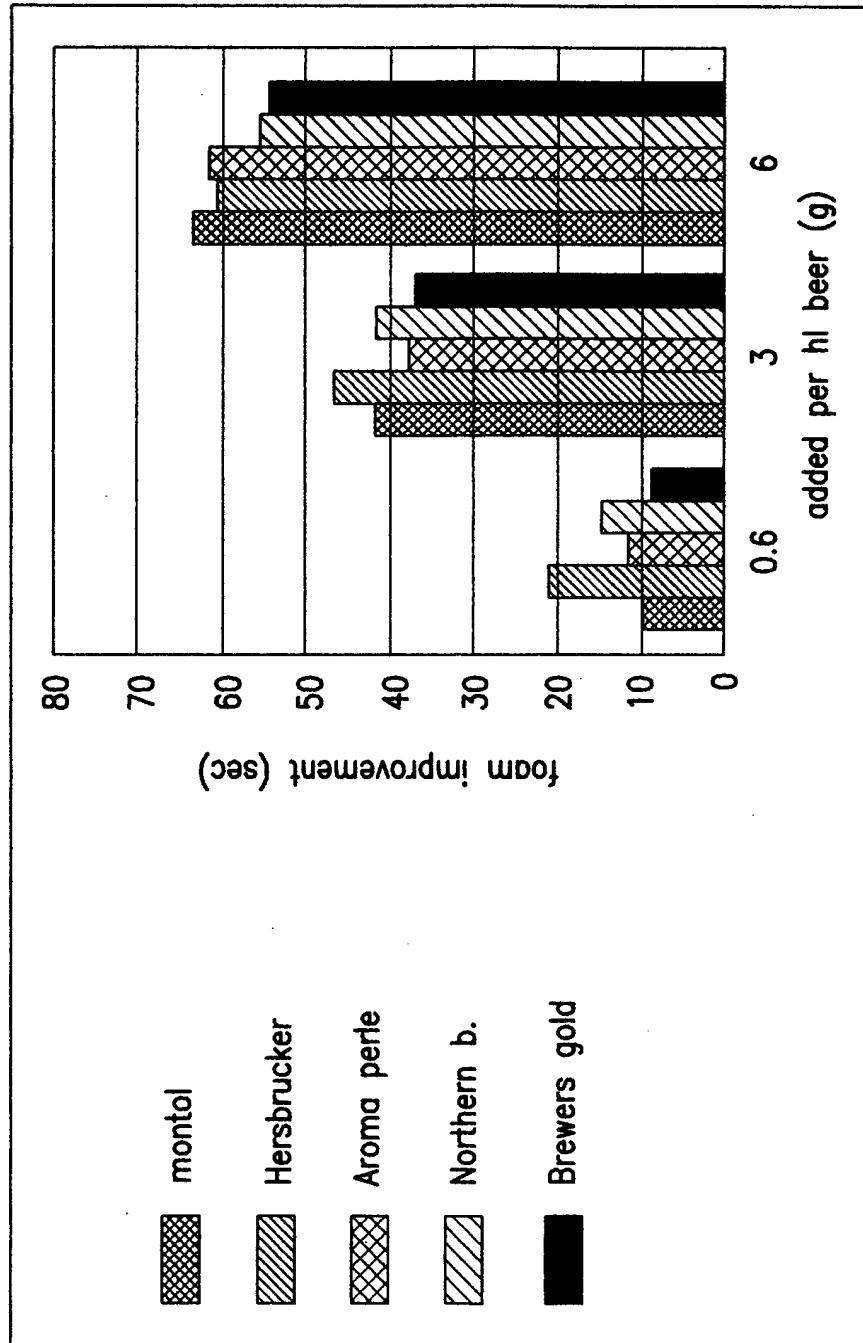


FIG. 5



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Improvement of the foam stability of pilsner reference beer, after addition of hop pectin from bines (corrected) and montol (100%)

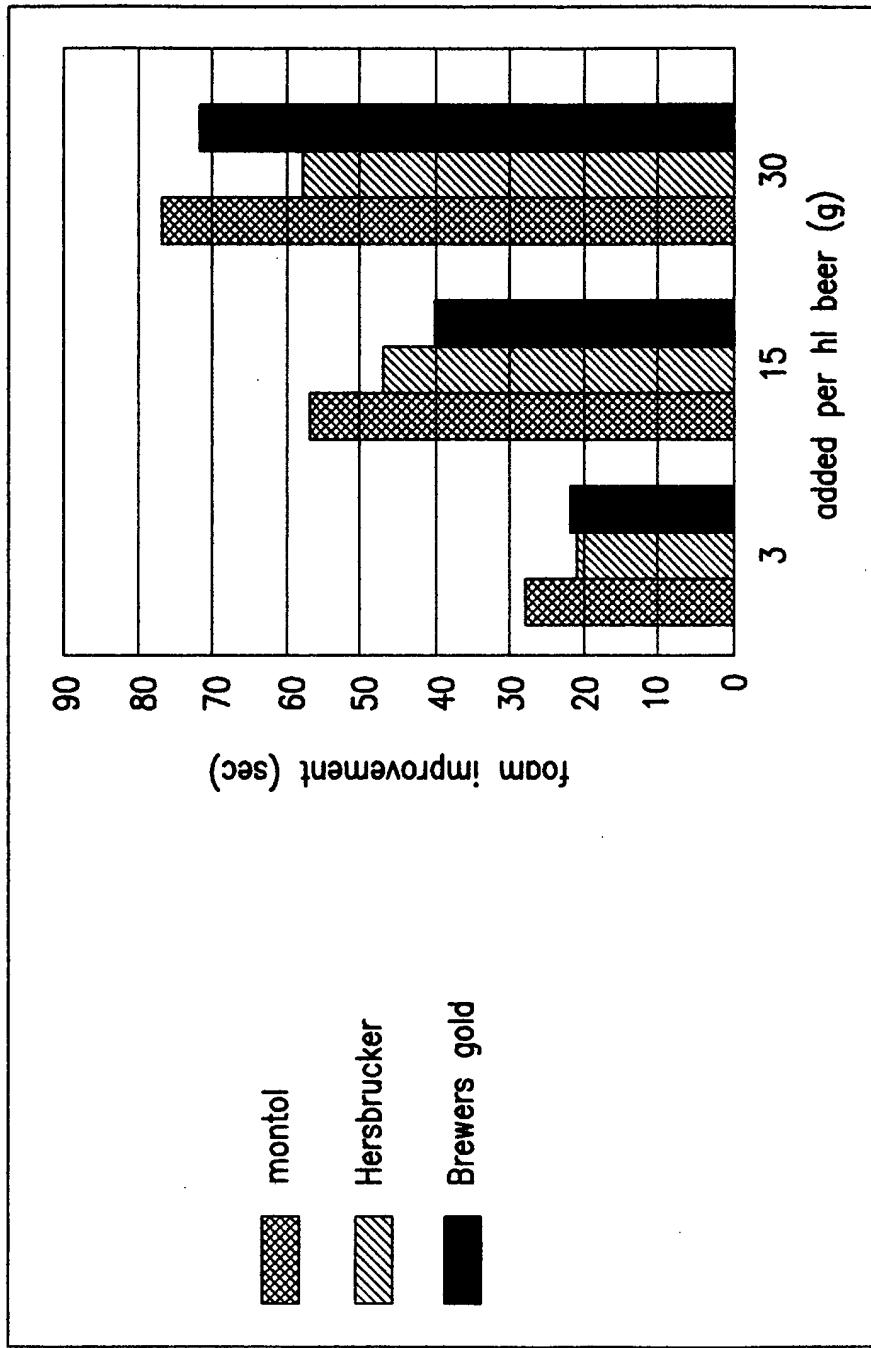


FIG. 6

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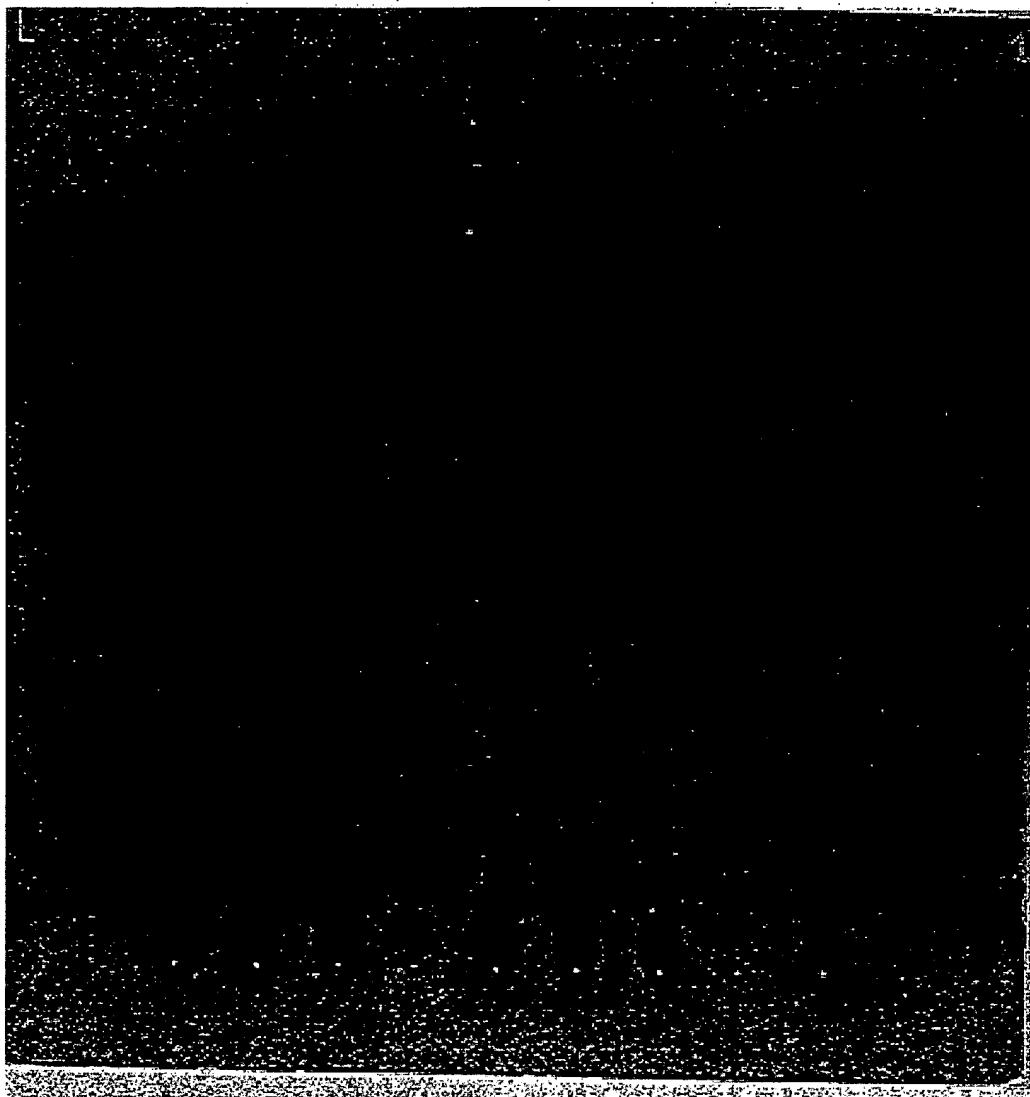


FIG. 7-1

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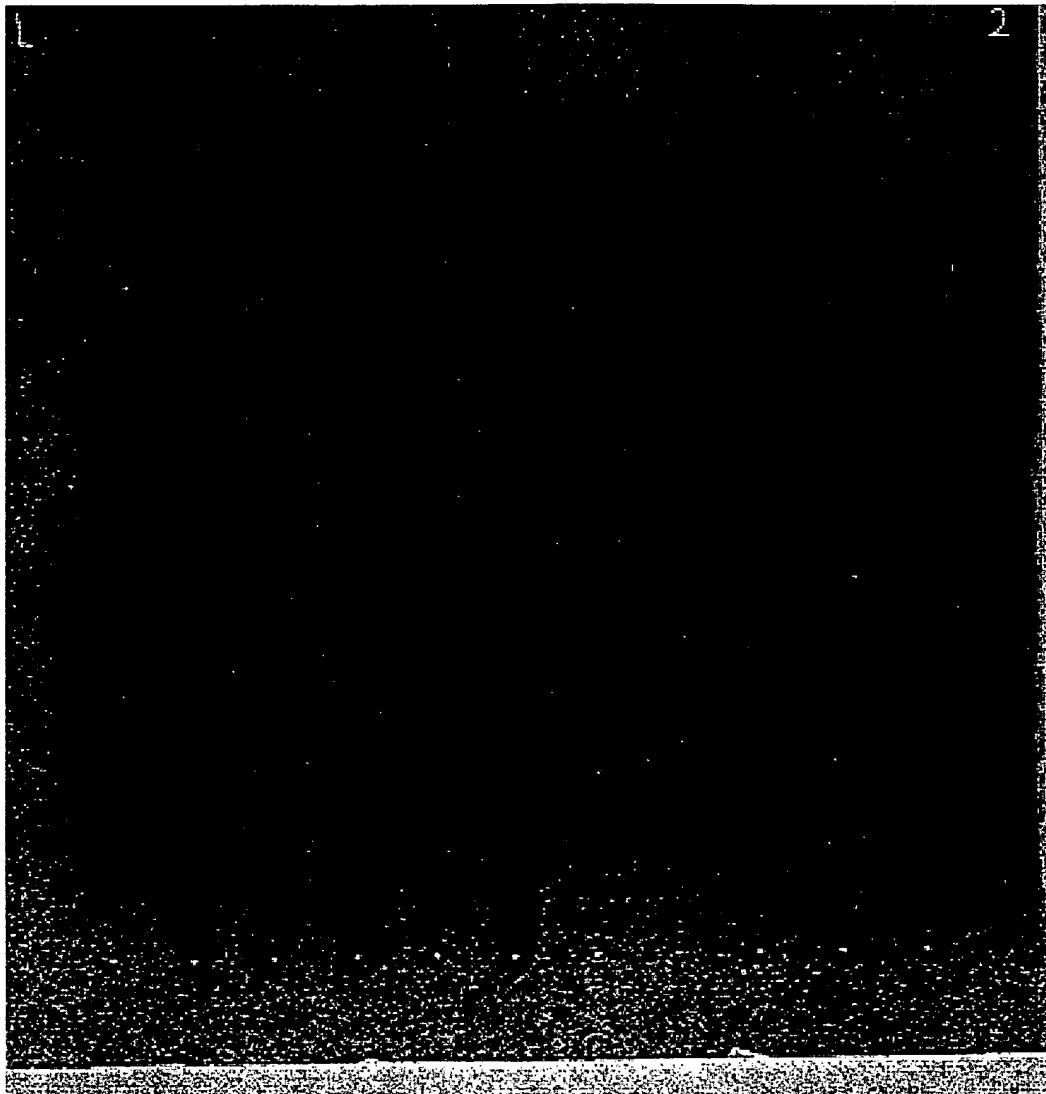
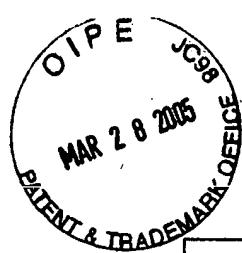
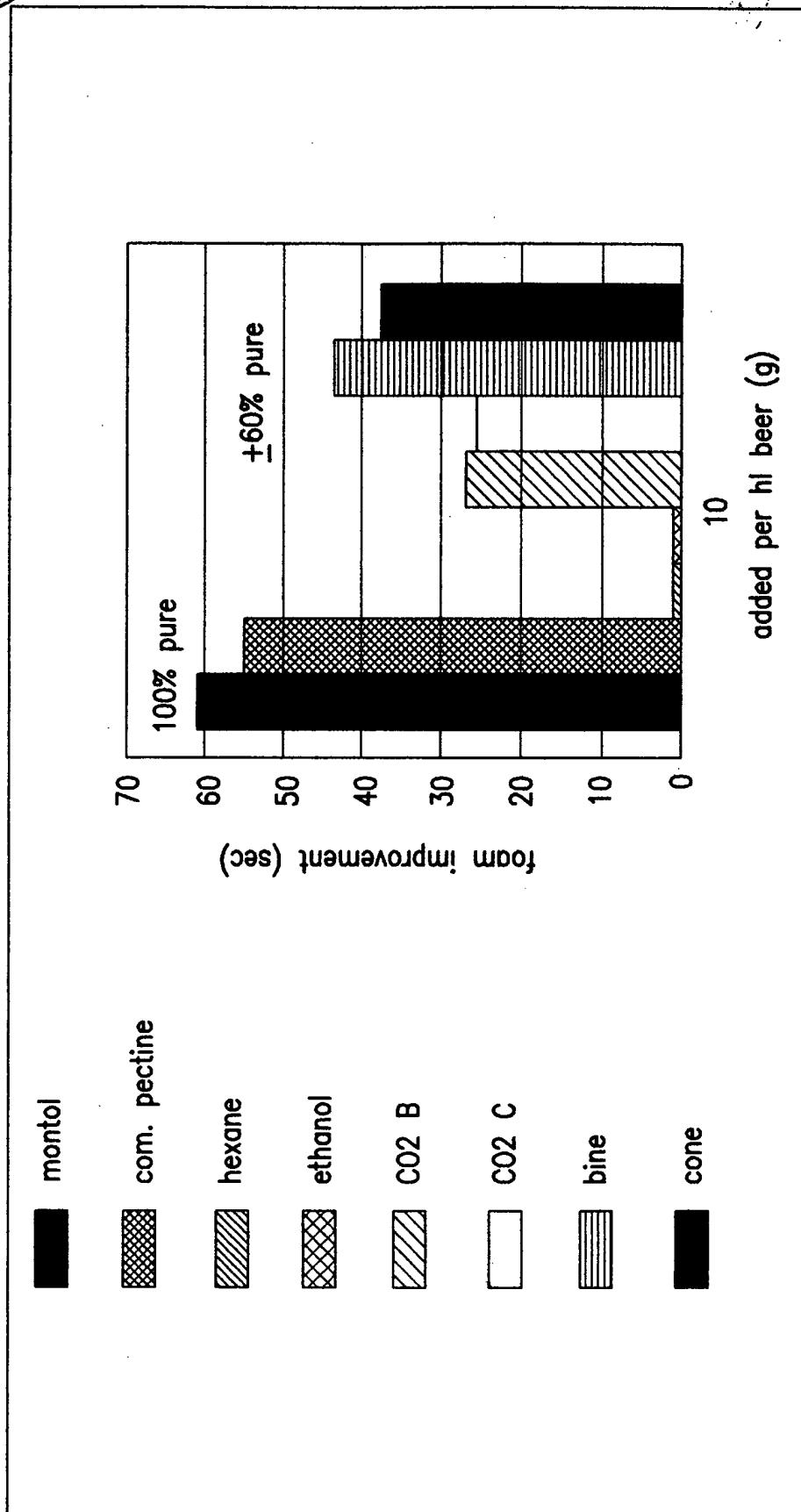


FIG. 7-2



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Improvement of the foam stability of pilsner reference beer, after addition of hop pectin from residues of hexane extracts, ethanol extracts and CO extracts. moptol (100%) , bine pectin, hop cone pectin and commercial pectin (100%)



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FIG.